



**TOAST!**  
ALL DAY



# Breakfast

Served all day!

## Greatest Hits

Served with your choice of Carolina stone-ground grits, home fries or artisan greens and a choice of house-made biscuit, English muffin, white, wheat or rye toast



### Eggs Meeting Street\*

Stacked panko fried crab cakes, fried green tomatoes, and poached eggs topped with roasted red pepper remoulade  
Single - 12.99 Double - 15.99



### Corned Beef Hash and Eggs\*

Irish style house-made corned beef hash and two eggs any style  
- 13.99

### Toast Classic Breakfast\*

Two eggs of your choice and your choice of meat (bacon, turkey sausage links, pork sausage patties, or country ham) - 10.99

### Steak and Eggs\*

8oz. grilled ribeye, with two eggs any style - 15.99

## Toast Essentials

### Classic Eggs Benedict\*

Two poached eggs on a split English muffin, with Canadian bacon and topped with house-made hollandaise, and choice of home fries, Carolina stone-ground grits, or artisan greens - 12.99

### Florentine Eggs Benedict\*

Two poached eggs on a split English muffin, with sautéed spinach and thick-cut tomatoes and topped with house-made hollandaise and choice of home fries, Carolina stone-ground grits, or artisan greens - 12.99

### Spinach Oyster Benedict\*

Two poached eggs on a split English muffin with fried oysters, crispy bacon and creamed spinach with house-made hollandaise, and choice of home fries, Carolina stone-ground grits, or artisan greens - 14.99

## Start Your Meal

### Deliciously Deviled Eggs

Hollandaise stuffed deviled eggs  
3 - 5.99 | 6 - 9.99

### New Orleans Beignets

Lightly dusted with powdered sugar  
- 5.99

## Sweet Southern Comfort



### Deluxe Stuffed French Toast\*

Local bakery made cinnamon swirled currant bread stuffed with apples or peaches, dipped in French toast batter and deep fried.

Topped with whipped cream  
Single - 10.99 | Double - 12.99

### Brioche French Toast

Classic French toast served with your choice of bacon, turkey sausage link, pork sausage patty or country ham - 11.99

### Flat Iron Pancakes

2 made to order buttermilk pancakes served with your choice of bacon, turkey sausage link, pork sausage patty or country ham - 9.99  
Add blueberries, pecans, chocolate chips, or bananas - 1.00

### Crispy Chicken and Waffles

House-made Belgian waffle with fried chicken tenders - 13.99

### Toast! Belgian Waffle

House-made Belgian Waffle 9.99  
Add blueberries, pecans, chocolate chips, or banana - 1.00

## Biscuits & Sandwiches

Served with your choice of Carolina stone-ground grits, home fries or artisan greens.

### Classic Breakfast

#### Biscuit\*

Two eggs any style, cheddar cheese and your choice of bacon, sausage or country ham - 10.99

### Philly Steak

#### Biscuit

Shaved ribeye topped with melted pepperjack cheese, peppers and onions - 11.99  
Add mushrooms - 1.00

### Sweet Tea Chicken Biscuit\*

Sweet Tea glazed fried chicken breast - 11.99  
Add an egg or cheese - 1.00 each

## Southeastern Sides

**Bacon, Turkey Sausage Links, Pork Sausage Patty, Corned Beef or Country Ham**  
- 3.99

**Carolina Stone-Ground Grits or Home Fries**  
- 3.99

**Fresh Cut Fruit** - 5.99

**Eggs\*** (1) - 2.50 (2) 3.99

**Pure Maple Syrup**  
- 1.99

**Buttermilk Pancake**  
- 2.99

**THE BIG BISCUIT**  
Housemade buttermilk - 3.99

**House-made Buttermilk Biscuit and Sausage Gravy** - 6.99

**Bagel** - 2.99  
add cream cheese .50

**Croissant** - 3.99

**Toast**  
White, Wheat, or Rye - 2.99

**English Muffin** - 2.99

\*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

# Lowcountry Omelets

Served with your choice of Carolina stone-ground grits, home fries, or artisan greens and a choice of house-made biscuit, English muffin, white, wheat or rye toast. **Egg whites - 2.00**



## House Specialty\*

Open faced omelet with sautéed zucchini and mushrooms, topped with pepperjack cheese - 10.99

### Carolina Ham, Bacon, and Cheese\*

Omelet filled with diced black forest ham, crispy bacon, and cheddar cheese - 12.99

### Southern Charm\*

Omelet filled with spinach, bacon, and diced tomatoes - 11.99

### Magnolia\*

Omelet filled with spinach, peppers, onions, mushrooms, tomatoes, and pepperjack cheese - 10.99

Add grilled chicken - 3.99, Shrimp - 6.99, Salmon 6.99, Steak - 6.99

### Irish\*

Omelet filled with house-made slow-roasted corned beef and swiss cheese - 12.99



## Blue Crab and Shrimp

Omelet filled with blue crab, shrimp, pepperjack cheese, sautéed mushrooms, green peppers, and tomatoes - 16.99

### Build Your Own\*

Up to 3 fillings! Your choice of: diced ham, bacon, sausage, mushrooms, tomatoes, green peppers, grilled zucchini, spinach, swiss, pepperjack or cheddar cheese - 12.99 Additional toppings - .99 each

# Mimosas

**All Day, Every Day Carafes** - 14.00  
Refills additional cost



## Available

# All Day Shared Plates



### Tailgate Pimento Cheese

Served with warm tortilla chips - 8.99

### Crab Cakes

Panko encrusted crab cakes served with Lowcountry pepper sauce - 12.99

### Flat Top Quesadilla

Choice of chicken or steak. Served with sour cream and salsa - 10.99

### Lowcountry Fried Green Tomatoes

Layered with pimento cheese, red pepper remoulade, and balsamic glaze - 8.99

# Lowcountry Classics

Add a house-made buttermilk biscuit - 1.00

## Coastal Surf And Turf\*



Split English muffin topped with an 8 oz. ribeye steak, two poached eggs, grilled shrimp and sautéed onions with choice of Carolina stone-ground grits, home fries, or artisan greens - 17.99

### Lowcountry Shrimp & Grits\*

Sautéed shrimp, peppers, and onions served with a lobster cream sauce infused with Andouille sausage and garlic topped with shredded Parmesan and fresh tomatoes over Carolina stone-ground grits - 15.99  
Add fried flounder + 5.00

# On The Side

**Cole Slaw** - 2.99

**Potato Salad** - 2.99

**French Fries** - 2.99

**Fresh Fruit** 5.99

**Artisan Greens** - 2.99

**Sweet Potato**

**Fries** - 3.99

**Green Beans** - 3.99

**Mixed Seasonal Vegetables** - 3.99

**Smashed Fried Red Potatoes** - 3.99



## Toast Signature Dish

Ask about our fresh daily desserts!



# Salads and Soups

Ask your server for our selection of dressings

Add chicken - 3.99, Shrimp - 6.99, Crab Cake - 5.99  
Salmon\* - 6.99, Steak\* - 6.99, Oysters - 7.99

## House Salad

Artisan greens, tomatoes, cucumber, cheddar, and jack cheese - 5.99 | 8.99

## She Crab Soup\*

Creamy she crab soup - a Toast! favorite!  
Cup - 5.99 | Bowl 7.99

## Toast! Cobb Salad

Artisan greens topped with grilled chicken, bacon, eggs, tomatoes, cheddar cheese, cucumber, and walnuts - 11.99

## Soup of the Day

Ask your server for daily selections  
Cup - 4.99 | Bowl - 5.99

## Soup and Salad

### Combo

House or Caesar salad and a cup of soup - 9.99  
Pacific Cobb - 3.99

## Caesar Salad

Chopped Romaine lettuce tossed with Parmesan cheese, Caesar dressing and house-made lemon zest croutons - 6.99 | 9.99

# Sandwiches and Wraps

Served with French fries, coleslaw, or potato salad. Add fresh fruit, side salad, or a cup of soup - 3.99 Substitute sweet potato fries - 1.00

## Fried Green Tomato BLT



Thick cut bacon, fried green tomatoes, crisp lettuce and pimento cheese on your choice of bread - 10.99

Add crab cake - 6.99

## Southern Chicken Sandwich

Grilled or fried chicken breast, served on toasted white bread with lettuce, tomato, pimento cheese - 10.99

## Lowcountry Po-Boy

Choice of golden fried shrimp, oysters, or flounder on a grilled hoagie with lettuce, tomato, and roasted red pepper remoulade - 11.99

## Charleston Cheesesteak

Grilled shaved steak with sautéed peppers and onions, and queso - 11.99 Add mushrooms - 1.00

## Rutledge Reuben

Classic corned beef Reuben on rye with sauerkraut, Swiss cheese, and 1000 island dressing - 10.99

## Crab Cake Sammie



Lightly fried blend of blue crab, peppers, onions and southern spices with lettuce and tomato, topped with roasted red pepper remoulade, on a grilled potato roll - 13.99

# Burgers

All Burgers are served with choice of French fries, coleslaw or potato salad. Substitute sweet potato fries - 1.00

## Build Your Own

8 oz patty topped with lettuce, tomato, onion, served on a grilled potato roll - 10.99

Add choice of cheese - 1.00 (pepperjack, cheddar, pimento, or Swiss cheese)  
Add bacon or mushrooms - 1.00  
Add sunny side up egg - 2.00

Add fresh fruit, house salad or cup of soup - 3.99



## Chicken Salad

House-made chicken salad with red grapes and pecans, served on your choice of toast or flour wrap with lettuce and tomato - 10.99

## Shrimp Salad

Shrimp salad in a tangy Lowcountry pepper sauce, served on a house-made croissant or flour wrap with lettuce and tomato - 11.99

## Chicken Caesar Wrap

Grilled chicken, tossed with Romaine lettuce, Parmesan cheese, and our creamy Caesar dressing, wrapped in a flour tortilla - 10.99

# Baskets

Served with choice of french fries, coleslaw or potato salad.

Fried Flounder - 10.99

Fried Shrimp - 12.99

Chicken Strips - 9.99

Fried Oysters - 13.99

Crab Cakes - 14.99

Add fresh fruit, house salad or cup of soup - 3.99



# Entrées **after 5pm**



## Chicken Finger Platter

Buttermilk fried chicken tenders served with fries and slaw - 15.99

## Grilled Meatloaf

Slow baked and then seared house-made meatloaf topped with a seasoned ketchup, smashed red potatoes and green beans - 15.99



## Sweet Tea Glazed Fried Chicken

Juicy fried chicken breast served with cheddar cheese grits and seasonal vegetables - 16.99

## Dry-Rubbed Ribeye\*

Chargrilled and served with crispy red potatoes, and caramelized onions and creamy spinach - 19.99

## Atlantic Salmon\*

Herb-marinated with mixed seasonal vegetables - 18.99

## Crab Cakes\*

Pan-seared blend of blue crab, peppers, onions, and southern spices, with grits and seasonal vegetables, remoulade - 19.99

## Scampi

Shrimp or chicken sautéed with onions, tomatoes and garlic, then tossed with linguini in white wine butter sauce  
Shrimp - 16.99, Chicken 14.99

# Seafood Platters .....

## Golden Shrimp

Golden fried shrimp served with fries, slaw, and cocktail sauce - 15.99

## Island Oysters

Golden fried oysters served with fries, slaw, and roasted red pepper remoulade - 15.99

## Sea Island Flounder

Dock-fresh flounder served with fries, slaw and tartar sauce - 16.99

## Shem Creek Platter

Fried oysters, shrimp, flounder, and crabcake. Served with fries, slaw, cocktail and tartar sauce - 23.99

# Espressos & Cappuccinos

*\*Can be served "skinny" with sugar-free syrup & skim milk*

## King Bean Regular or Decaf Coffee

Locally roasted - 3.00

## Espresso

A double shot - 3.25

## Latte

Espresso, milk, and light foam - 5.50

## Cappuccino

Espresso, milk, and heavy foam - 5.50

## Café Americano

Espresso and water - 4.50

## Mocha

Espresso, milk, and chocolate sauce - 6.00

## Shot In The Dark

Espresso and coffee - 5.25

## Crème Brulee Latte

Espresso, milk, white chocolate, and caramel sauce - 6.00

## Cinnamon Dulce Latte

Espresso, milk, vanilla, and cinnamon - 6.00

## Caramel Latte

Espresso, milk, and caramel - 6.00

## Vanilla Latte

Espresso, milk, and vanilla - 6.00

## Flavors

Vanilla Bean, Hazelnut, Peach, Caramel, Raspberry, Coconut, Almond, Cinnamon, Chocolate, Sugar-Free Caramel or Sugar-Free Vanilla - .50

# Beverages

## Soft Drinks

Pepsi, Diet Pepsi, Dr Pepper, Sierra Mist, Root Beer, Lemonade - 2.99

## Juice

Orange, Cranberry, Apple, Pineapple, Grapefruit, Tomato, - 3.99  
Fresh Squeezed OJ - 5.00

## Tea

Sweet, Unsweet - 2.99  
Raspberry, Peach - 3.50

## Hot Tea

Breakfast, Green, Mint, Peach, Earl Grey - 3.00

## Milk

Whole, Skim, or Chocolate Milk - 3.99

## Red Bull

Energy Drink, Sugar-Free, Tropical - 4.00

**Please "ALERT" your server if you have any food allergies**  
**\*Prices and menu items are subject to change**

\*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

# Mimosas

Served by the glass or carafe

## Freshly Squeezed

Freshly squeezed OJ & Bubbles  
- 7.00/20.00

## Classic

OJ & bubbles - 5.00/14.00

**Make any Classic or Freshly Squeezed Mimosa a Chambong! +2.00 per glass**

**SPIKE YOUR MIMOSA!**  
TITO'S,  
DEEP EDDY VODKA,  
MALIBU RUM or  
TEQUILA



## Tropical

Tropical Red Bull & bubbles - 7.00/20.00

## Poinsettia

Cranberry juice & bubbles - 5.00/14.00

## Peach Bellini

Peach schnapps & bubbles - 7.00/20.00

## Hibiscus

St. Germain Elderflower & bubbles - 8.00/22.00

## Tequila Sunrise

Tequila, OJ, grenadine & bubbles - 7.00/20.00

## Hawaiian

Rum, pineapple juice, blue curacao & bubbles - 7.00/20.00

## Mock-Mosa

OJ & giner ale - 4.00, fresh squeezed OJ + 1.00

# Bloody Marys

All made with Charleston Mix & fresh veggies.  
Served by the glass or carafe

## Bacon Bloody Mary

Bacon-infused vodka - 9.00/26.00

## Diablo Bloody Mary

Jalapeño-infused vodka - 9.00/26.00

## Cucumber Bloody Mary

Cucumber-infused vodka - 9.00/26.00

## Basil Bloody Mary

Basil-infused vodka 9.00/26.00

## Bloody Maria

Jalapeño-infused vodka & tequila - 9.00/26.00

## Tito's Mary

Made with Tito's Vodka - 10.00/30.00

# Wine

Served by the glass or bottle

## Bubbles

William Wycliff, California - 6.00/30.00

Ruffino Prosecco-Split, Italy 9.00

Veuve Clicquote Brut, France 99.00

## White

Proverb Pinot Grigio, California - 6.00/25.00

Rosehaven Rosé, California - 7.00/30.00

Brancott Estate Sauvignon Blanc, NZ - 7.00/30.00

Proverb Chardonnay, California - 6.00/25.00

Kenwood Chardonnay, California - 7.00/30.00

J. Lohr Bay Mist Riesling, California - 8.00/35.00

## Red

Cht. Souverian Pinot Noir, California - 7.00/35.00

Proverb Merlot, California - 6.00/30.00

Terrazas Altos Malbec, Argentina - 7.00/35.00

Coastal Vines Cabernet, California - 7.00/35.00

Peter Lehmann Blend, Australia - 8.00/35.00

# Beer

## LIGHT ABV

Budweiser, St. Louis, MO. 5% - 4.00

Bud Light, St. Louis, MO. 4.2% - 4.00

Coors Light, Albany, GA. 4.2% - 4.00

Michelob Ultra, St. Louis, MO. 4.2% - 5.00

Corona, Mexico City, MX. 4.6% - 5.00

## Wheat

Westbrook White Thai, 5% - 6.00

Mt. Pleasant, SC

## Pale

Westbrook One Claw Rye, 5.5% - 6.00

Mt. Pleasant, SC

Palmetto Huger St. IPA, Charleston, SC 7.2% - 6.00

## Medium/Brown

Yuengling Lager, Pottsville, PA 4.9% - 5.00

Palmetto Amber, Charleston, SC 5.8% - 6.00

## Dark

Holy City Pluff Mud Porter, 5.5% - 6.00

Charleston, SC

Pabst Hard Coffee, Milwaukee, WI 5% - 8.50

## Alcohol Free

Heineken 0.0., .03% - 5.00

Zoeterwoude, Netherlands

## Seltzer & Cider

Truly - SEE SERVER FOR DAILY FLAVORS 5% - 6.00

Austin Eastciders Blood Orange 5% - 6.00

# Specialty Cocktails

## Spiced White Wine Sangria

Proverb Pinot Grigio, apples, peaches, orange slices, and rum - 9.00

Frosé - 8.00  
glass

## Basil Martini

Basil-infused vodka, lime juice, simple syrup, & basil 8.00

## Carolina Peach

Deep Eddy Sweet Tea Vodka, peach schnapps, lemonade, and lemon - 9.00

## Cucumber Mule

Cucumber infused vodka, lime & ginger beer - 8.00

## Irish Coffee

Whiskey, coffee, brown sugar, & whipped cream - 8.00

## Deep Eddy Mule

Deep Eddy Vodka, (Ruby Red, Lemon, or Sweet Tea), lime, & ginger beer - 9.00

## Seasonal Punch - 7.00



[www.ToastAllDay.com](http://www.ToastAllDay.com)



# Toast! Rewards

TWO EASY WAYS TO JOIN!

Opt-in during  
checkout on  
our tablet

OR



SCAN ME

**NO CARD TO CARRY. EVER.  
GET 25 BONUS POINTS JUST FOR SIGNING UP!**

Earn \$10 FOR EVERY \$100 SPENT

A \$10 reward will automatically be applied to your account upon spending \$100 at any Toast! All Day location or the fine restaurants listed below.

The more you spend, the more points you accumulate.

You'll also receive exclusive invites to special events, try new menu items before anyone else, and get special perks!

**EARN TRIPLE POINTS MONDAY - FRIDAY, 4-8PM!**

Check our social media pages and your email  
for weekly point specials!

**USE AND ACCRUE POINTS AT ANY OF THESE GREAT  
RESTAURANTS AND BARS!**



129 Meeting Street  
Downtown  
843.405.5115  
ElisTable.com



428 King St.  
Downtown  
843.965.5252  
JohnKingGrill.com



192 College Park Road  
Ladson  
843.569.6000  
HonkyTonkSaloon.com

Billy Ray Cyrus at  
HonkyTonk Saloon



6 N. Market Street  
Downtown  
843.958.8500  
Queology.com